

SAN FRANCISCO

DALIDA

MEDITERRANEAN RESTAURANT

MODERN

EASTERN

DINNER DINNER

20 Dalida 23
MEDITERRANEAN RESTAURANT

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OCEAN

Oysters

Half-dozen, Presidio blossom mignonette 28

Grilled half-dozen, sujuk, butter, breadcrumbs 28

Perfect half-dozen
30g Kaluga Reserve caviar 168

Chubby Pita Caviar Service 144
Kaluga Reserve Caviar 30g, chubby pita, traditional garnishes

California Tahdig 48

Crispy saffron rice, Santa Barbara urchin, smoked trout roe, yellowtail, preserved yuzu
Caviar add-on: 15g 70

Diver Scallop Crudo 22

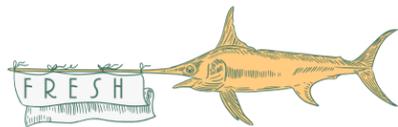
Pear broth, house kumquat kosho, pear ezme, Presidio greens oil

Octopus and Sujuk 28

Thinly sliced octopus, olive-caper dressing, pork sujuk sauce

Seafood Platter 77

Oysters, mussel dolmas, taramasalata, smoked trout salad, yellowtail crudo with capers, bottarga, lavash crackers



GARDEN



Breaking Bread 18

Hummus, muhammara, smoked yogurt, pickles, marinated olives, chubby pita

Winter Salad 17

Winter greens, chicories, preserved lemon slivers, barrel-aged feta, candied walnuts and pumpkin seeds, preserved lemon dressing

Beef Fattoush Salad 16

Star Route beets, parsley, persimmons, grilled scallions, pita croutons, walnuts, pomegranate molasses

Sunchoke Kebab 19

Sunchoke garlic toum, Georgian satsebeli glaze, Fiddlers Green Farms pickled turnips

LAND

Kibbe 18

Spiced beef and walnuts in bulgur wheat crust, tahini sauce

Duroc Pork Cheek Souvlaki 18

Crispy potatoes, mustard crème fraiche

Kibbeh Nayyeh 28

Beef tartare, smoky ajvar, crispy pastirma, tulum cheese, fresh lavash

Grapeleaf Duck Dolmas 23

Karkazian leaves, amba with Nick's persimmons, pomegranates, sesame seeds

Arayes Kebab 18

Pita stuffed with beef kebab, shatta emulsion, chives, guindilla peppers

Middle Eastern

PASTAS

Anatolian Erishte 26

Thick-cut Turkish noodles, forest mushrooms, winter squash, hazelnuts, Nicasio reserve

Tertzellouthkia 27

Cretan-cypriot carob pasta, leeks and manouri, Nicasio taleggio sauce, Presidio herbs, crispy leeks

Kayseri Manti 29

Butter-roasted lamb dumplings, garlic yogurt, Urfa-tomato sauce

ENTREES

Aleppo Half-Chicken 36

Sweet pepper glaze, gigante beans, sundried tomatoes, olives and caperberries

Cypriot Lamb Chops 37

Lamp chops wrapped in lamb kebab and caul fat; hummus, lamb jus

Truffled Potato Borek 32

(+16 shaved 4g Burgundy Truffle)
Phyllo pastry, Amanda's forest mushrooms, chestnut-sherry sauce, shaved Burgundy truffles

Galieh Mahi of Local Black Cod 42

Bone-in roasted black cod, Southern Iranian tamarind stew, smoked freekeh with sabzi

Large ENTREES

12-Hour Lamb Shoulder Tandoor 12 oz 63

Hawaij-spiced keshkek, chickpeas, Presidio garden greens

Wet Aged American Wagyu Ribeye 16 oz 120

Ezme sauce, char-broiled eggplant babaganoush, jus

Grilled Mediterranean Turbot 34 oz 105

Littleneck clams, white wine sauce, served bone in



Saffron Tahdig 14
Crispy Persian rice, barberries

Seasonal Vegetable 14
Driven by the farmers market, adjusted daily

Shoestring Fries 9
Shatta aioli, umami seasoning

Broiled Cauliflower 10
Harissa spices, dates, rose dukkah

www.dalidasf.com
101 Montgomery St.
The Presidio of San Francisco,
San Francisco, CA 94129

MEDITERRANEAN RESTAURANT

For The Love Of Culture and Cuisine

5% charge is added to foster healthy living wages
The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness
Automatic gratuity of 20% will be added to all parties 6 and larger
Additional pita +5

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